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# Jennie-O Ground Turkey

**\*Fresh and Frozen turkeys are NOT included in this recall, please see below and visit <https://www.jennieo.com/content/ground-turkey-recall> for more details.**

## Jennie-O Turkey Store Sales, LLC Recalls Raw Ground Turkey Products due to Possible Salmonella Reading Contamination

Class I Recall 112-2018

Health Risk: High

Jennie-O Turkey Store Sales, LLC, a Barron, Wis. establishment, is recalling approximately 91,388 pounds of raw ground turkey products that may be associated with an illness outbreak of Salmonella Reading, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The raw ground turkey products items were produced on September 11, 2018. The following products are subject to recall:

1-lb. packages of "Jennie-O GROUND TURKEY 93% LEAN | 7% FAT" with "Use by" dates of 10/01/2018 and 10/02/2018.

1-lb. packages of "Jennie-O TACO SEASONED GROUND TURKEY" with a "Use by" date of 10/02/2018.

1-lb. packages of "Jennie-O GROUND TURKEY 85% LEAN | 15% FAT" with a "Use by" date of 10/02/2018.

1-lb. packages of "Jennie-O ITALIAN SEASONED GROUND TURKEY" with a "Use by" date of 10/02/2018.

The products subject to recall bear establishment number "P-190" inside the USDA mark of inspection. These items were shipped to retail locations nationwide.

FSIS is concerned that some product may be frozen and in consumers' freezers. Consumers who have purchased these products are urged not to consume them. These products should be thrown away or returned to the place of purchase.

FSIS routinely conducts recall effectiveness checks to verify recalling firms notify their customers of the recall and that steps are taken to make certain that the product is no longer available to consumers. When available, the retail distribution lists will be posted on the FSIS website at [www.fsis.usda.gov/recalls](http://www.fsis.usda.gov/recalls).

FSIS advises all consumers to safely prepare their raw meat products, including fresh and frozen, and only consume raw poultry product that has been cooked to a temperature of 165°F. Safe steps in food handling, cooking, and storage are essential in preventing foodborne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four guidelines to keep food safe:

Consumers with questions regarding the recall can contact Jennie-O Consumer Engagement Team at 1-800-621-3505, 8 a.m. – 4 p.m. Central Time Monday – Friday and 9 a.m. – 5 p.m. Central Time Saturday and Sunday. Media with questions can contact [media@hormel.com](mailto:media@hormel.com) or 507-434-6352.

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Got it!



November 16, 2018

Dear Customer:

This letter serves as confirmation that Jennie-O brand Fresh and Frozen whole turkeys are NOT included in the recent USDA raw ground turkey recall.

Please visit <https://www.jennieo.com/content/ground-turkey-recall> for further details.

Sincerely,  
JENNIE-O TURKEY STORE, INC

A handwritten signature in blue ink, appearing to read "Chuck Meath", is written over the printed name.

Chuck Meath  
SVP Retail Sales & Marketing